

IN THE CLAIMS:

Please amend claims 6, 8, 9, 10 and 12, as follows:

Claims 1-5 (Cancelled)

6. (Currently amended) A method for preparing meat products wherein feta cheese pieces are is-dispersed throughout the products and olive oil is incorporated, comprising the steps of:

- (a) Mixing minced meat at a temperature of -2°C with H₂O at 2°C, salt, plant fibres and breadcrumbs;
- (b) Adding olive oil when the resulting mixture rises to 0°C;
- (c) Continuing mixing after step (b), with simultaneous vacuum application, until the temperature of the resulting mixture rises up to 4°C;
- (d) Adding feta cheese pieces;
- (e) Continuing vacuum mixing and refrigerating the resulting mixture ~~adding refrigeration~~ in the presence of CO₂, until there is a stable distribution of olive oil and feta cheese pieces throughout the resulting coarsely comminuted non-encased meat mixture with the feta cheese pieces detached from the surrounding meat matrix, and the resulting mixture reaches a final temperature of -2°C;
- (f) Conveying the resulting mixture to a forming machine, where it is formed in line with a desired shape followed by a heat treatment at 96-99°C and relative humidity of 95-96% in a linear boiler; and
- (g) After the heat treatment of step (f), the resulting mixture is deep-frozen in a tunnel until the core temperature reaches 0°C.

7. (Previously presented) The method of claim 6, wherein the total duration of the heat treatment of step (f) varies between 5 and 15 minutes, depending on the size of the resulting mixture.

8. (Currently amended) A method for preparing meat-based products ~~wherein with~~ the addition of feta cheese pieces, as a filling, and the incorporation of olive oil, comprising the steps of:

- (a) Mixing of minced meat at a temperature of -2°C with H₂O at 2°C, salt, plant fibres and breadcrumbs;
- (b) Adding olive oil;
- (c) Continuing mixing after step (b), with simultaneous vacuum application until the temperature of the resulting mixture rises up to 4°C;
- (d) Providing feta cheese pieces;
- (e) Conveying separately the resulting mixture of step (c) and the feta cheese particles of step (d) to an extruder forming machine to form a new resulting coarsely comminuted non-encased meat mixture of a desired shape with the feta cheese pieces detached from the surrounding meat matrix; and
- (f) Applying a heat treatment to the new resulting mixture.

9. (Currently amended) Minced-meat products with feta cheese pieces dispersed throughout the products and with the incorporation of olive oil, produced by the method of claim 6.

10. (Currently amended) Minced-meat products with feta cheese pieces dispersed throughout the products and with the incorporation of olive oil, produced by the method of claim 7.

11. (Cancelled)

12. (Currently amended) Minced-meat products with feta cheese pieces as a filling and with the incorporation of olive oil, produced by the methods of claim 8.